

MANGERIE BREAKFAST

tomatoes with olive oil and oregano, cucumber, marinated olives, ezine feta cheese, fresh goat cheese, aged kaşar, provolent cheese, butter, clotted cream, jams, nutella, hazelnut butter, seasonal fruits
1650 tl
~ for 2-3 people ~

Breakfast Bowl 825 tl
olives, tomatoes, cucumber, feta cheese, olive oil & lemon dressing
~ served every day until 5 pm ~

SWEET THINGS

Pancake with banana 825 tl with berries 875 tl
nutella, clotted cream and honey

Granola 875 tl
with berries and yoghurt

Seasonal Fruit Salad 875 tl

PATISSERIE

Muffin with Parmesan and Green Olives 345 tl

White Chocolate and Coffee Muffin 345 tl

Savoury Pastry with Goat Cheese 295 tl

Croissant 365 tl

Börekitaş 450 tl

BRUSCHETTA & SANDWICH & GRILLED CHEESE

Herbed Tulum Cheese & Colored Pepper Bruschetta 950 tl
colored peppers, herbed tulum cheese, on sourdough rye

Multi-Colored Cherry Tomato & Avocado Bruschetta 950 tl
cherry tomatoes, avocado, red onion (optional), parmesan, celery stalk, on sourdough rye

Buffalo Bocconcini & Charcuterie Bruschetta 985 tl
buffalo bocconcini, pistachio pesto, arugula, on focaccia
choice of: prosciutto crudo / mortadella / vetricina piccante

Smoked Salmon Sandwich 1150 tl
smoked salmon, cucumber, tomatoes, arugula, caramelized onion, avocado, cream cheese with pistachio, on country bread

Goat Cheese and Vegetable Sandwich 950 tl
grilled seasonal vegetables baked with goat cheese, olive oil, balsamic, lemon and orange sauce, nuts, on whole wheat bread

Mangerie Toast 900 tl
provolent cheese, fried egg, mustard, spinach, avocado, whole wheat bread
mortadella / prosciutto crudo/cotto / bresaola / smoked entrecôte / avocado
plain 785 tl

Sucuk Toast 895 tl
mozzarella, thin slices of sucuk, on sourdough rye

EGGS



Sunny Side Up
Plain 485 tl
with Cheese 595 tl
with Sucuk or Pastirma 700 tl
with Bacon 750 tl

Scrambled Eggs 550 tl
plain or with spinach

Mangerie Omelette 615 tl
with potatoes and kaşar cheese

Benedicts
on brioche, poached eggs, hollandaise sauce

Spinach 800 tl	Prosciutto Cotto 850 tl
Avocado 825 tl	Prosciutto Crudo 850 tl
Goat Cheese & Pistachio & Vegetables 825 tl	Roast Beef 850 tl
Smoked Salmon 885 tl	Bacon 850 tl
Bresaola 850 tl	Smoked Entrecôte 850 tl
Mortadella 850 tl	Turkish Pastrami 850 tl
Vetricina Piccante 850 tl	Sucuk 850 tl

Menemen 525 tl
green pepper, tomato, oregano, mint
with extra cheese 615 tl

SIDES

Crispy Bacon 995 tl

Grilled Sucuk 850 tl

Avocado 185 tl

Grilled Merguez Sausage 800 tl

Bacon Focaccia Toast 1200 tl
bacon, spinach, gorgonzola, grilled aubergine

Focaccia Toast 1150 tl
choice of prosciutto crudo / cotto / mortadella / vetricina piccante
mozzarella, parmesan, spinach

Cheese Focaccia Toast 935 tl
mozzarella, emmental, kaşar, grilled red pepper, spinach

Roast Beef Sandwich cold 1250 tl
150 gr roast beef, mustard with coriander, mint, coriander, whole wheat bread, with potato salad

Fish & Bread 1250 tl
grilled sea bass, aubergine puree, green olive tapenade, colored peppers, arugula, Mangerie made corn bread

Blue Cheese Steak Sandwich 1300 tl
steak fillet slices, blue cheese, arugula, grilled tomatoes, mustard with garlic, on focaccia



TO START

Soup du Jour (on weekdays only) 650 tl

Fish Soup 1050 tl

Marinated Shrimps 1150 tl
with garlic, parsley and lemon

Fritter Balls 900 tl 
with ricotta & arborio rice

Beetroot with Goat Cheese 850 tl 
with mint, basil and pumpkin seeds


Duck Patties 900 tl 
with arugula with dressing and dates

Quiche of the Day 1000 tl

'TIS THE SEASON

Broccoli Salad with Almonds and Chickpeas 1015 tl 

Kale Salad with Karakılçık Wheat 950 tl 
with herbed tulum cheese, apples, walnuts and honey dijon dressing

Deveci Pear & Prosciutto Crudo 980 tl 
pear slices, tlos cheese,
with wild honeycomb from Ağrı

TO SHARE

Charcuterie Board 2650 tl (choose 4)
rozbif • prosciutto crudo  • smoked turkey • bresaola
mortadella  • gite de la noix & pepper • turkish pastrami
prosciutto cotto  • smoked entrecôte • vetricina piccante

Cheese Board 2550 tl (choose 4)
parmesan • fresh goat • emmental • edam manchego • blue cheese
trakya aged kaşar • aged gouda • provolent • amber • mera
gorgonzola • tlos

Dips 1000 tl
Hummus  • Beets & Almonds  • Blue Cheese & Bacon 
with crisps

MAINS

Baked Pasta with Halloumi 1150 tl 
halloumi, fresh herbs, bechamel sauce

Half Pullet 1350 tl
1 leg, 1 breast; with potatoes and carrots

Duck Confit 1350 tl
with brussel sprouts baked with honey

Grilled Steak Fillet 1525 tl
two pieces of 100 gr steak with broccoli

Meatball and Vegetable Stew in Beef Broth 1500 tl
with terme rice pilaf

Pork  or Beef Sausage 1100 tl
with mashed potatoes with lemongrass & ginger


Baked Lamb 1425 tl
with baked celery root


Grilled Salmon 1400 tl
200 gr salmon fillet, with broccoli

Spicy Seafood Stew 1650 tl
calamari, shrimps, sea bass, cherry tomato sauce,
coriander, baby potatoes

Vegetable Layers with Goat Cheese 1150 tl 
grilled seasonal vegetables baked in the oven with goat cheese,
olive oil, balsamic, lemon and orange sauce and pistachios,
with arugula, pomegranate syrup & corn bread

SALADS


Tabbouleh with Chicken 1150 tl 
grilled chicken breast marinated in soy and sesame oil,
tabbouleh with lime and cinnamon, yedikule lettuce,
arugula, cherry tomatoes, hazelnut




Grilled Steak Fillet Salad 1275 tl 
grilled slices of beef fillet with Worcestershire and sesame oil,
mesculin greens, aromatic herbs, parmesan,
sunflower seeds, wasabi mustard dressing



Smoked / Grilled Salmon Salad 1150 tl / 1400 tl
salmon on arugula, cucumber and tomato salad,
capers, parmesan, wasabi mustard dressing, corn bread

Lamb & Homemade Noodle Salad cold 1275 tl
lamb marinated in Worcestershire and wine vinegar,
homemade noodles, fresh spinach, currants

Grilled Calamari Salad 1275 tl
yedikule lettuce, fresh mint, tomatoes, boiled potatoes


Salad with Tulum Cheese 950 tl 
tulum cheese marinated with aromatic herbs, mixed greens,
marinated colored peppers, olive oil & lemon dressing,
sunflower seeds, homemade corn bread



Spinach Salad 950 tl 
feta cheese, pomegranate molasses,
wine poached pear, corn bread
+crispy bacon 1100 tl 


Zucchini Carpaccio with Wheat 1025 tl 
zucchini slices marinated in olive oil, sesame oil and rice vinegar,
wheat, arugula, orange slices
+shrimp 1250 tl / +smoked salmon 1250 tl / +tulum cheese 1075 tl

Arugula Salad with Parmesan 995 tl 

BURGER

Mangerie Burger 1000 tl
220 gr. burger patty, grilled onion rings, tomato,
yedikule lettuce, aged gouda, mustard dressing, french fries
+bacon 1200 tl 

Chicken Burger 950 tl 
200 gr. chicken patty with cashews, yedikule lettuce,
cilantro, avocado, served with french fries
+bacon 1150 tl 






Mushroom Burger 950 tl 
veggie patty with 180 g chestnut, beech and oyster mushrooms,
chickpeas, kidney beans, parsley, parmesan, Yedikule lettuce,
caramelized onions, avocado, served with French fries

NOODLES

with seasonal vegetables & sunflower seeds 

Shrimp 1450 tl • **Beef** 1450 tl • **Chicken** 1125 tl • **Vegetables** 1100 tl 

SIDES

terme rice pilaf 500 tl 
mashed potatoes with lemongrass & ginger 500 tl 
mini salad 500 tl 
french fries 500 tl 
celery roots / broccoli / brussel sprouts 500 tl 
baby potatoes with parmesan & rosemary 500 tl 